

NATIONAL CANNERS ASSOCIATION



Information Letter



FOR N. C. A. MEMBERS

No. 244

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CONTENTS

	Page		Page
Quality Campaign speeds up	841	Edible vegetable concentrates in Eng-	
"Slack-Fill" bill reported to House ..	841	land	855
Argentine lacquered can regulations ..	842	Exports surplus of canned fruits in	
Canned food exports in 1927	844	Australia	855
Tomato pack in 1927 announced	844	Estimate on asparagus acreage	855
Tentative standards and definitions for		Warehouse statistics to be collected..	856
peas, corn, and tomatoes and tomato		Bulletin issued on state laws affecting	
products	846	working women	856
Navy to buy peaches and spinach	854	"Grape" forbidden on imitation juices	856
Canadian canning in 1926	854	Corn sugar bill introduced in Senate	
Car loadings	855	and House	856
Hawaiian pine apple pack	855		

Quality Campaign Speeds Up

Posters and other materials for the retailers, mats and cuts for newspapers, supplies for the local chairmen are now moving out from the New York office of the Quality Canned Foods Campaign Committee. Direct mailings of materials are being made to individual retailers in the larger markets. In addition, the chairmen in these markets will be furnished with supplemental supplies. In all other markets the materials are being shipped to the local chairmen for redistribution to the retail trade.

The National Committee, with additional funds pledged, has authorized advertising in sixteen cities in addition to the 53 originally authorized. These cities are Bridgeport, Hartford, Ft. Wayne, Springfield, (Mass.), Duluth, Albany, Syracuse, Utica, Akron, Dayton, Youngstown, Erie, Reading, Scranton, Tacoma and Wheeling.

Canners who desire a supply of the posters for distribution in their home towns and cities, or for the use of their salesmen, are urged to write or wire for them immediately to the Committee Headquarters, Room 1220, 285 Madison Avenue, New York City.

With this issue of the Information Letter is mailed an additional copy of the "Outline" for the campaign. If you want copies for your salesmen or for other uses, please write or wire to the Association at Washington and they will be forwarded at once.

"Slack-Fill" Bill Reported to House

Congressman Haugen of Iowa has re-introduced at this session of Congress his bill to prohibit slack filling or the use of deceptive food containers.

The bill has been reported to the House by the Committee on Agriculture without amendment and is now on the House Calendar.

If this bill becomes law it will amend Section 8 of the Act, which defines what shall be deemed misbranding, by adding a clause to paragraph "Second" and by adding a fifth paragraph to this Section. Paragraph "Second," as amended, would read (the new clause being in italics) :

"If it be labeled or branded so as to deceive or mislead the purchaser, or purport to be a foreign product when not so, or if the contents of the package as originally put up shall have been removed in whole or in part and other contents shall have been placed in such package, or if it fail to bear a statement on the label of the quantity or proportion of any morphine, opium, cocaine, heroine, alpha or beta eucaine, choloform, cannabis indica, chloral hydrate, or acetanilid, or any derivative or preparation of any such substances contained therein; *or if it be in a container made, formed, or shaped so as to deceive or mislead the purchaser as to the quantity, quality, size, kind, or origin of the food contained therein.*"

The new paragraph proposed to be added to Section 8 reads as follows:

"If in the package form, and irrespective of whether or not the quantity of the contents be plainly and conspicuously marked on the outside of the package in terms of weight, measure, or numerical count, as provided in paragraph 'Third,' the package be less than filled with the food it purports to contain in such a manner as to deceive or mislead purchasers. In construing and applying this provision reasonable variations shall be permitted and also due allowance shall be made for the subsequent shrinkage or expansion of the food which results from a natural or other cause beyond reasonable control."

The bill also provides that no fine, imprisonment, confiscation, refusal of admission or delivery, or other penalty shall be enforced for any violation of this amendatory Act occurring within six months after its passage.

The amended bill, substantially in its present form was first referred to in the Supplement to our Membership Letter No. 49 dated February 2nd, 1924, when it was pending in the House.

Argentine Lacquered Can Regulations

As a result of many protests there has been a change in the Argentine lacquered can regulations, according to an announce-

ment by the Foodstuffs Division of the U. S. Department of Commerce, which states:

"Originally it was required that all 'acid' products must be packed in cans with inside lacquering. In defining 'acid,' it was ruled that a product would be considered 'acid' if, using phenolphthalein as an indicator, more than six cubic centimeters of normal alkali would be required to neutralize the product. The new change consists in the use of litmus paper for an indicator in place of phenolphthalein. No details regarding the use of the paper are yet available. It is notoriously unsatisfactory as an indicator, and its use for this purpose leaves so much to the judgment of the chemists that concordant and comparable results are almost impossible. Several tests have recently been made in Washington which would indicate that an end-point for the titration of canned salmon might be taken as somewhere near 4.5 cubic centimeters of normal alkali instead of about 6.5 with phenolphthalein. The end-point in the case of sardines in tomato sauce is still more satisfactory, but it is believed that a chemist might get results that would permit this product to come inside the 6 cubic centimeter limit.

"In connection with the Argentine requirements for the lacquering of cans holding so-called 'acid' products, a number of cans of various foods collected from stores in Buenos Aires were sent to Washington by Trade Commissioner Samuel T. Erskine.

"Three lacquered cans containing salmon packed in British Columbia were examined. There was no off flavor of the product which could be attributed to the lacquer. However, the lacquer was soft and could be scraped from the can with the finger nails.

"Peas in a lacquered can were markedly off-flavor and there was considerable darkening of the liquor. The enamel flavor was so strong that regardless of other factors, the product would be considered unmerchantable. In this case, also, although the lacquer was not peeling off, it could very easily be removed with the finger nails.

"One can of asparagus and two of peaches were in plain cans. None had a good appearance, and the flavor of the fruit was only fair. The asparagus was quite bitter.

"One lacquered can each of pineapple and of peaches were examined. The lacquer was badly peeled and the packs would have been considered a commercial failure in this country. If the cans which were opened were representative of the pack, it

would have been necessary to re-can them before distribution could be made.

"All the cans with one exception were of Argentine origin. On the basis of quality alone, the lowest grades of American products could compete favorably with those products."

Canned Foods Exports in 1927

According to a statement by the U. S. Department of Commerce, export trade in canned foods remained about the same in 1927 as in 1926, showing an increase of 3 per cent in quantity but a decline of 3 per cent in value. Exports amounted to 569,371,000 pounds for 1927 with a value of \$59,529,000 compared to 550,949,000 pounds in 1926, valued at \$61,301,000.

The gain in shipments of sardines was more than offset by the decline in the salmon trade. Canned milk, both evaporated and condensed, fell off approximately 10 per cent. In the case of canned fruits, the decline in exports of apples and apple sauce, apricots, cherries, prunes, and peaches was compensated by the gain in pineapples and pears. Shipments of canned vegetables show a decided gain, aggregating 91,612,000 pounds for 1927 valued at \$9,279,000 compared with 79,757,000 pounds in 1926 valued at \$8,288,000, a gain of 15 per cent in quantity and 17 per cent in value. All canned vegetables show a gain except beans and tomatoes.

The following table shows the quantity of the principal canned foods exported in 1926 and 1927:

	1926 Pounds	1927 Pounds
Canned meats, total	15,599,282	16,601,034
Beef	2,644,683	2,752,348
Sausage	3,754,852	3,844,420
Condensed milk	38,710,654	34,981,081
Evaporated milk	75,838,409	68,047,141
Canned vegetables, total	71,347,471	80,846,299
Canned fruits, total	223,749,417	247,836,205
Apricots	32,360,350	25,851,495
Peaches	66,599,128	78,200,150
Pears	51,227,411	61,889,768
Pineapple	31,120,905	45,993,434
Salmon	53,511,098	38,252,252
Sardines	71,285,456	79,439,503

Tomato Pack in 1927 Announced

The Department of Commerce announces that, according to data collected at the annual census of canneries, the total pack of tomatoes in the United States in 1927 amounted to 13,137,042 standard cases of No. 3 cans.

The actual number of cases packed was 18,870,894, comprising 1,162,308 cases of No. 1 cans (48 to the case), including 361,357 cases "California Tall"; 10,029,130 cases of No. 2 cans (24 to the case); 2,878,801 cases of No. 2½ cans (24 to the case); 2,237,146 cases of No. 3 cans (24 to the case); 2,398,497 cases of No. 10 cans (6 to the case); and 165,012 cases of other sizes and of glass jars (6-oz., 6½-oz., 8-oz., 10-oz., 12-oz., 16-oz., E. O., No. 1½-tall, No. 2-squat, No. 3-tall, No. 5, No. 9, No. 93, No. 95, No. 303, and glass jars of 20-oz. and under).

The total number of canning factories in which tomatoes were packed in 1927 was 1,360, of which 270 were located in Maryland, 235 in Virginia, 139 in Missouri, 122 in Indiana, 102 in Arkansas, 70 in Tennessee, 57 in Delaware, 47 in California, 41 in New York, 35 in Pennsylvania, 34 in New Jersey, 33 in Utah, and the remaining 175 in twenty-five other states.

Statistics showing for each state reporting a pack of more than 100,000 standard cases, the number of canning factories in which tomatoes were packed, the actual numbers of cases as reported, and the equivalent number of standard cases of No. 3 cans are presented in the following table:

States	Number of factories which packed tomatoes	Actual number of cases as reported	Equivalent number of standard cases ^a
Maryland	270	5,588,641	3,670,666
California	47	2,832,923	2,256,874
Indiana	122	1,572,541	1,131,254
Virginia	235	1,570,771	1,058,634
Delaware	57	1,104,361	827,466
Utah	33	1,018,562	792,264
Arkansas	102	1,132,253	677,914
Missouri	139	985,529	605,029
Tennessee	70	605,884	368,380
New York	41	392,909	299,820
New Jersey	34	344,526	253,692
Kentucky	25	381,933	252,605
Ohio	23	254,048	188,705
Pennsylvania	35	249,148	166,888
Colorado	12	178,123	127,142
Illinois	20	175,050	124,171
All other States ^b	95	483,692	335,538
United States	1,360	18,870,894	13,137,042

^a Standard case contains 24 No. 3 cans.

^b Alabama, Connecticut, Florida, Idaho, Iowa, Louisiana, Massachusetts, Michigan, Minnesota, Mississippi, Nebraska, New Mexico, North Carolina, Oklahoma, Oregon, South Carolina, Texas, Washington, West Virginia, Wisconsin and Wyoming.

Tentative Standards and Definitions for Peas, Corn and Tomatoes and Tomato Products

As stated in last week's Information Letter, the Association at its final session approved in principle, for experimental use and for application to Government purchases and the administration of the U. S. Warehouse Act, the tentative grading and scoring systems for canned corn, peas, and tomatoes formulated by the Association's Committee on Definitions and Standards and presented and approved at the meetings of the Corn, Pea and Tomato and Tomato Products Sections. Following are the reports as approved by the various sections:

TOMATOES AND TOMATO PRODUCTS

We appreciate the cordial cooperation of Mr. Yohe and Mr. Williams of the U. S. Department of Agriculture and the heads of other Government divisions for their assistance in defining the various grades of tomatoes and tomato products.

With a view to making these definitions more specific and to generally interpret them more uniformly, we recognize the possibilities of a scoring system, and earnestly recommend such a plan to our members and the industry for their study and use, wherever practical.

The Tri-State Packers Association with the assistance of government representatives has developed such a score sheet which is offered as a suggested form in developing this idea.

In order that the Committee on Definitions and Standards may have the benefit of definite experiences of members in applying the scoring plan, the Committee urges upon each individual tomato canner, and the various state associations to thoroughly experiment with this plan and report throughout the year their results in definite and complete form to the Chairman of the Committee on Definitions and Standards, and to offer, from time to time, their suggestions toward its most effective use. It is only in this way that constructive criticism can be made of any plan of scoring recommended by the Committee.

DEFINITIONS AND STANDARDS

CANNED TOMATOES

Canned Tomatoes are the canned vegetables prepared from sound, ripe, fresh tomatoes of any red variety or varieties by thoroughly washing and scalding and by proper peeling, coring and trimming, with or without the addition of sugar and/or salt, and sterilized by heat. The liquor used for filling the spaces between the fruits must not exceed in quantity the natural juice of the tomatoes that is present in the fruit after proper peeling, coring, and trimming; but the juice of other tomatoes of the same quality and state of preparation may be used provided the total quantity of juice is not increased.

Fancy Tomatoes (Grade A) are select tomatoes of excellent flavor, uniformly good red color, practically free from pieces of skin, cores, and blemishes, and whole or almost whole, with only a few large pieces.

Solid Pack Tomatoes (Grade A) are select tomatoes of excellent flavor, uniformly good red color, practically free from pieces of skin, cores, and blemishes, with the tomato meat of such a character and so packed into the cans that it shows minimum drained weights for the various sized cans as follows:

No. 2	No. 2½	No. 2 Tall	No. 1 Tall	Picnic (No. 1 Eastern Oyster)	No. 10
23 ozs.	19 ozs.	13 ozs.	10½ ozs.	7½ ozs.	68 ozs.

Choice Tomatoes (Grade B) are of good flavor, red and practically free from under-colored parts, reasonably free from pieces of skin, cores and blemishes, and most of them whole or in large pieces.

Standard Tomatoes (Grade C) are of fair flavor, reasonably free from under-colored parts, and from pieces of skin, cores, and blemishes.

CANNED TOMATO PRODUCTS

Canned Tomatoes with Puree from Trimmings are the canned vegetables prepared from sound, ripe, fresh tomatoes, of any red variety or varieties, by thoroughly washing and scalding and by proper peeling, coring and trimming, with or without the addition of sugar and/or salt, and sterilized by heat. The drained weight of tomato meat amounts to more than 50% of the total contents of the can. The liquor used for filling the remaining space is puree from tomato trimmings.

Standard Tomatoes with Puree from Trimmings (Grade C) consist of tomato meat of fair flavor, reasonably free from under-colored parts and from pieces of skin, cores, and blemishes, and with the remaining space in the can filled with puree from trimmings. The cut-out of the puree from trimmings is not less than 5.94 per cent tomato solids or has a specific gravity of not less than 1.025 and is not more than 8.37 per cent tomato solids or has a specific gravity of not more than 1.035. The tomato meat is of such a character and so packed in the cans that it shows minimum drained weights for the various cans as follows:

No. 3	No. 2½	No. 2 Tall	No. 1 Tall	Picnic (No. 1 Eastern Oyster)	No. 10
15 ozs.	15 ozs.	10 ozs.	8½ ozs.	6 ozs.	54 ozs.

Strained Tomato is the product obtained by the removal of the skins, seeds and cores from sound ripe tomatoes, either raw or cooked, by means of a suitable screen or strainer.

Tomato Puree is the product obtained by concentrating *Strained Tomato*, with or without the addition of common salt, so that it contains not less than 5.94 per cent tomato solids or has a specific gravity of not less than 1.025.

Heavy Tomato Puree or Tomato Pulp is the product obtained by concentrating *Strained Tomato*, with or without the addition of common salt, so that it contains not less than 8.37 per cent tomato solids or has a specific gravity of not less than 1.035.

Light Tomato Paste is the product obtained by concentrating *strained tomato*, with or without the addition of common salt and/or sweet basil, with or without the addition of sodium carbonate to neutralize a part of the tomato acid, so that it contains not less than ten per cent of tomato solids.

Medium Tomato Paste is the product obtained by concentrating *strained tomato*, with or without the addition of common salt and/or sweet basil, with or without the addition of sodium carbonate to neutralize a part of the tomato acid, so that it contains not less than twenty per cent of tomato solids.

Heavy Tomato Paste is the product obtained by concentrating *strained tomato*, with or without the addition of common salt and/or sweet basil, with or without the addition of sodium carbonate to neutralize a part of the tomato acid, so that it contains not less than thirty per cent of tomato solids.

Note.—The percentage of tomato solids is determined by drying in vacuo at 70° centigrade. Method of determining drained weights as approved by the Government to be added hereto.

TENTATIVE GRADING SYSTEM

SCORE SHEET FOR CANNED TOMATOES

Can number or code mark	
Size of can	
Number of cases in lot	
Net weight	
Vacuum	
SOLIDITY. (Max. Score 35)	Well filled with tomato meat with only sufficient juice to fill space. Excellent 31-35 Reasonably well filled with tomato meat with slightly more juice than above but only natural to character of contents. Good 28-30 Fairly well filled with tomato meat. Juice does not exceed in quantity that originally present in prepared fruit in the can. Fair 23-27 Deficient in tomato meat and excessive but not added juice. Poor 0-22 Added juice constitutes an illegal can, which will not be graded.
COLOR. (Max. Score 25)	Uniformly good red color. Excellent.. 22-25 Red, and practically free from under colored parts. Good 19-21 Reasonably red, and reasonably free from undercolored parts. Fair 15-18 Pale, off colored, either wholly or in large part. Poor 0-14
FREEDOM FROM SKINS, CORES AND BLEMISHES (Max. Score 15)	Practically free 14-15 Reasonably free 11-13 Fairly free 7-10 Excessive 0-6
FLAVOR. (Max. Score 15)	Excellent 14-15 Good 11-13 Fair 7-10 Poor or bad flavor 0-6
PERCENTAGE OF WHOLE TOMATOES (Max. Score 10)	Whole or almost whole, with only a few large pieces 8-10 Most of them whole or large pieces .. 6-8
Total Score	
Grade	

Graded by Date

Note.—Whole tomatoes and large pieces are a consideration only in scoring Fancy and Extra Standard Tomatoes. Range of values between grades are obtained when samples score one or more times in the higher class.

In all cases samples must not score any point lower than in the next grade and not in more than two items of said lower grade.

FILL.—Canned tomatoes shall have a head space of not more than $\frac{1}{2}$ inch, and contents must weigh at least as follows: No. 1 cans 10 oz.; No. 2 cans 1 lb. 3 oz.; No. 3 cans 2 lbs. 1 oz.; No. 5 cans (5 inch) 2 lbs. 2 oz.; No. 6 cans 3 lbs. 6 oz.; No. 10 cans 6 lbs. 4 oz.

CORN

In formulating these tentative definitions of standards and tentative score sheet for Canned Corn, Cream Style, no attempt has been made to consider standards for whole grain corn. The Committee is opposed to a

flexible standard of quality which might vary from season to season. No reference is made to the item of "fill" as this factor is already taken care of under the Food and Drugs Act. In the official application of these standards the examination should be made only after the can, or cans, have been thoroughly shaken and the contents be at a temperature of not less than room temperature or about 70° F.

It is the recommendation of the Committee that these definitions, if approved, should be accompanied by a carefully formulated guide or manual, which should contain interpretations of the various descriptive words and terms, such as: "noticeably," "practically," "reasonably," "fairly," "considerably," "dough stage," "seasoning," etc., and further that the appropriate government agencies be asked to cooperate in working out technical interpretations and in other ways assist in developing the practical application and general use of the definitions in commercial practice.

DEFINITIONS AND STANDARDS

CANNED CORN, CREAM STYLE

Canned Corn, Cream Style, is the canned vegetable prepared from clean, sound, sweet corn, by husking, silking, cutting through the kernels and subsequent scraping.

Fancy Quality (U. S. Grade A).—Corn shall be noticeably uniform in color, and noticeably true to the natural color of the variety; shall be of creamy appearance and of such consistency that when poured into a dish will slightly mound; shall be practically free from silk, cob, husk, pulled kernels, and discolored kernels; cut shall be practically uniform with an average of not less than 1/8 inch depth; kernels shall be noticeably tender; shall be properly seasoned; flavor and aroma shall be pleasing and distinctive for the variety.

Extra Standard or Choice Quality (U. S. Grade B).—Corn shall be reasonably uniform in color, and reasonably true to the natural color of the variety; shall be of creamy appearance and of such consistency that the corn when emptied into a dish may either level itself or tend to hold the form of the container; shall be reasonably uniform, kernels shall be reasonably tender; shall be reasonably well seasoned; flavor and aroma shall be reasonably pleasing.

Standard Quality (U. S. Grade C).—Corn shall be fairly uniform in color and fairly true to the natural color of the variety; shall be of fairly creamy appearance and of such consistency that the corn when emptied into a dish may either level itself or hold the form of the container; shall be free from any considerable amount of cob, silk, husk, pulled kernels and discolored kernels; cut shall be fairly uniform; kernels shall not have passed the dough stage; flavor shall be fairly pleasing.

Sub-Standard (U. S. Grade D).—Corn shall be wholesome food but fails to meet the requirements for standard grade.

TENTATIVE GRADING AND SCORING SYSTEM

With a view to making these definitions more specific and to generally interpret them more uniformly, the Committee recognizes the possibilities of a scoring system, and earnestly recommends such a plan to our members and the industry for their study, and use wherever practicable.

In order that the Committee on Definitions and Standards and the U. S. Department of Agriculture may have the benefit of definite experiences of members in applying the scoring plan, the Committee submits a tentative score sheet and urges each individual corn canner, and the various state associations, to thoroughly experiment with this plan and report throughout the year, their results in definite and complete form to the Chairman of the Committee on Definitions and Standards and to offer, from time to time, their suggestions toward its most effective use.

SCORE SHEET FOR CANNED CORN, CREAM STYLE

Can number or code mark									
Size of can									
Number of cases in lot									
Net weight									
Vacuum									
Variety									
1. COLOR. (Max. Score 5)	<table border="0"> <tr> <td>Noticeably uniform and noticeably true to natural color of the variety</td> <td>5</td> </tr> <tr> <td>Reasonably uniform and reasonably true to natural color of the variety</td> <td>4</td> </tr> <tr> <td>Fairly uniform and fairly true to natural color of the variety</td> <td>3-3</td> </tr> <tr> <td>Poor</td> <td>0-1</td> </tr> </table>	Noticeably uniform and noticeably true to natural color of the variety	5	Reasonably uniform and reasonably true to natural color of the variety	4	Fairly uniform and fairly true to natural color of the variety	3-3	Poor	0-1
Noticeably uniform and noticeably true to natural color of the variety	5								
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Fairly uniform and fairly true to natural color of the variety	3-3								
Poor	0-1								
2. CONSISTENCY AND CREAMINESS. (Max. Score 25)	<table border="0"> <tr> <td>Creamy, and when poured into a dish will slightly mound</td> <td>22-25</td> </tr> <tr> <td>Creamy, and when poured into a dish tends to level itself; or tends to hold the form of the container</td> <td>19-21</td> </tr> <tr> <td>Fairly creamy, which when poured into a dish may either level itself or hold the form of the container</td> <td>15-18</td> </tr> <tr> <td>Watery, extremely thin or extremely dry and solid</td> <td>0-14</td> </tr> </table>	Creamy, and when poured into a dish will slightly mound	22-25	Creamy, and when poured into a dish tends to level itself; or tends to hold the form of the container	19-21	Fairly creamy, which when poured into a dish may either level itself or hold the form of the container	15-18	Watery, extremely thin or extremely dry and solid	0-14
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Fairly creamy, which when poured into a dish may either level itself or hold the form of the container	15-18								
Watery, extremely thin or extremely dry and solid	0-14								
3. FREEDOM from silk, cob, husks, pulled kernels and discolored kernels. (Max. Score 20)	<table border="0"> <tr> <td>Practically free</td> <td>18-20</td> </tr> <tr> <td>Reasonably free</td> <td>15-17</td> </tr> <tr> <td>Free from any considerable amount</td> <td>11-14</td> </tr> <tr> <td>Excessive</td> <td>0-10</td> </tr> </table>	Practically free	18-20	Reasonably free	15-17	Free from any considerable amount	11-14	Excessive	0-10
Practically free	18-20								
Reasonably free	15-17								
Free from any considerable amount	11-14								
Excessive	0-10								
4. CUT, uniformity and depth (Max. Score 5)	<table border="0"> <tr> <td>Practically uniform, with an average of not less than 1/8 inch depth</td> <td>5</td> </tr> <tr> <td>Reasonably uniform</td> <td>4</td> </tr> <tr> <td>Fairly uniform</td> <td>3-3</td> </tr> <tr> <td>Poor</td> <td>0-1</td> </tr> </table>	Practically uniform, with an average of not less than 1/8 inch depth	5	Reasonably uniform	4	Fairly uniform	3-3	Poor	0-1
Practically uniform, with an average of not less than 1/8 inch depth	5								
Reasonably uniform	4								
Fairly uniform	3-3								
Poor	0-1								
5. TENDERNESS. (Max. Score 25)	<table border="0"> <tr> <td>Kernels shall be noticeably tender ...</td> <td>22-25</td> </tr> <tr> <td>Kernels shall be reasonably tender...</td> <td>18-21</td> </tr> <tr> <td>Kernels shall not have passed the dough stage</td> <td>14-17</td> </tr> <tr> <td>Past dough stage</td> <td>0-13</td> </tr> </table>	Kernels shall be noticeably tender ...	22-25	Kernels shall be reasonably tender...	18-21	Kernels shall not have passed the dough stage	14-17	Past dough stage	0-13
Kernels shall be noticeably tender ...	22-25								
Kernels shall be reasonably tender...	18-21								
Kernels shall not have passed the dough stage	14-17								
Past dough stage	0-13								
6. FLAVOR AND AROMA. (Max. Score 20)	<table border="0"> <tr> <td>Pleasing and distinctive for the variety; properly seasoned</td> <td>18-20</td> </tr> <tr> <td>Reasonably pleasing and reasonably well seasoned</td> <td>15-17</td> </tr> <tr> <td>Fairly pleasing</td> <td>11-14</td> </tr> <tr> <td>Poor</td> <td>0-10</td> </tr> </table>	Pleasing and distinctive for the variety; properly seasoned	18-20	Reasonably pleasing and reasonably well seasoned	15-17	Fairly pleasing	11-14	Poor	0-10
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Reasonably pleasing and reasonably well seasoned	15-17								
Fairly pleasing	11-14								
Poor	0-10								
Total Score									
Grade									

Graded by Date

Except as to cut (Item 4) samples must not score in any item lower than in the next grade and not in more than two items of said lower grade.

PEAS

DEFINITIONS AND STANDARDS

Canned peas are the vegetables prepared from the fresh, immature seed of the common or garden pea (*Pisum Sativum*) by shelling, winnowing, and thorough washing, with or without grading as to size, with or

without pre-cooking (blanching) and by the addition, before sterilization, of the necessary amount of potable water, with or without salt and sugar, sterilized by heat, and preserved in hermetically sealed containers.

Canned peas are of two types: (a) Early peas are peas of early maturing types; (b) Sugar peas, Sweet peas are peas of later maturing types and/or having a natural sweet flavor.

Fancy Quality (U. S. Grade A) canned peas are prepared from fresh, young, very tender peas of the same type; are uniform in color and, unless declared to be ungraded for size, are uniform in size. They are surrounded by practically clear liquor, are practically free from skins, split (broken in two) peas and other defects, and possess a highly pleasing, fresh, young-pea flavor and score not less than 90 points when scored under the grading system outlined herein.

Extra Standard (or Choice) Quality (U. S. Grade B) canned peas are prepared from fresh peas of the same type, which are tender, are practically uniform in color, and, unless declared to be ungraded for size, are practically uniform in size. They are surrounded by reasonably clear liquor and are reasonably free from skins, split (broken in two) peas and other defects, possess a fresh pea flavor, and score not less than 75, nor more than 89 points when scored according to the grading system outlined herein.

Standard Quality (U. S. Grade C) canned peas are prepared from fresh peas of the same type, which are reasonably tender, are reasonably uniform in color, and, unless declared to be ungraded for size, are reasonably uniform in size. They are surrounded by liquor which may be roily, are reasonably free from skins, split (broken in two) peas and defects, have a good pea flavor and score not less than 60 points nor more than 74 points when scored according to the grading system outlined herein.

Sub-Standard Quality (Off-Grade) canned peas are canned peas which score less than 60 points when scored according to the grading system outlined herein, or which score in subdivision 4 in any of the descriptions of grading factors, except uniformity of size, color and variety.

PREREQUISITES TO GRADING

Condition of Container.—Containers shall be sound, clean and free from rust. If the containers are metal, they shall be free from serious dents and the ends shall be flat or concave.

Condition of Package and Labels.—If cased, the canned peas shall be packed in clean, neat, unbroken containers. If labeled, the labels on the container and package shall be clean and neatly and securely affixed, and shall comply in all respects with the requirements of the Federal Food and Drugs Act.

Size of Containers.—Where reference is made in these standards to the size of containers, the following outside dimensions are those of the so-called tin containers most commonly in use, and are used in interpreting these standards:

	Diameter (In inches)	Height (In inches)
No. 1 (tall)	2-11/16	4-1/4
No. 2	3-3/8	4-1/2
No. 10	6-3/16	7

Fill.—Cans of peas shall be filled to the maximum capacity consistent with the maintenance of quality. The head space, that is, the space between the under surface of the cover of the can and the surface of the peas, shall not be more than 3/8 inch for No. 1 and No. 2 size cans, or more than 1/2 inch for No. 10 size cans. When the head space for No. 1

size or No. 2 size cans exceeds $3/8$ inch, or for No. 10 tins exceeds $1/2$ inch, unless the drained net weight of peas is $7\ 1/2$ ounces or more for No. 1 size cans, 13.5 or more ounces for No. 2 size cans, or 4 pounds 8 ounces or more for No. 10 size, the peas shall be classed as Sub-standard or Off-grades. (Note: No. 1 or No. 2 size cans having a head space in excess of $3/4$ inch, or No. 10 size cans having a head space in excess of one inch, or any other size cans having excessive head space may not be stored under the U. S. Warehouse Act). A can of a size not mentioned shall yield a drained net weight which bears the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question.

Drained net weights of No. 1 and No. 2 size cans are determined by emptying contents on a circular sieve 8 inches in diameter and having 8 meshes to the inch, and permitting the peas to drain two minutes. Larger size cans are drained over a similar sieve 12 inches in diameter.

DETERMINING THE GRADES

The grades of canned peas are determined by considering the following factors: Clearness of liquor; freedom from deficiencies; uniformity of size, variety and color; flavor of peas and liquor; and tenderness. The relative importance of each factor has been expressed numerically. The maximum number of credits which may be given for each factor is: Clearness of liquor, 15; freedom from deficiencies, 15; uniformity of size, type and color, 10; flavor of peas and liquor, 25; tenderness, 35; total maximum score 100.

The essential variations within each factor are so described that the value may be determined for each factor and expressed numerically. The numerical ranges within each factor are inclusive as, for instance, 12-15 means from and including 12 to 15.

I. *Clearness of Liquor.*

(1) To be given a credit within the highest range, 14-15, for this factor, the liquor surrounding the peas must be practically clear, that is, presenting not more than a slight cloudiness.

(2) When the liquor possesses but a small amount of visible sediment, 11 to 13 points may be credited.

(3) When the liquor is roily with an accumulation of sediment readily noticeable, or is slightly off-color, 8 to 10 points may be allowed.

(4) A badly clouded liquor with considerable sediment or one which is badly off color, merits only 1 to 7 points.

II. *Freedom from Deficiencies.*

This factor has reference to the degree of freedom from objectionable substances such as thistles and other foreign material, as well as from peas broken in two, skins of peas, and discolored peas.

(1) Peas which are practically free from the defects mentioned may be given a credit of 14 to 15 points.

(2) From 11 to 13 points may be allowed if the peas are reasonably free from such defects.

(3) When the defects are prominent, from 8 to 10 points may be credited.

(4) Peas, in which the defects are decidedly prominent, are entitled to 1 to 7 points credit in this factor.

III. *Uniformity of Size, Type and Color.*

The various sizes of peas may be described as follows: No. 1 size peas are peas which will pass through a screen of 9/32 inch mesh. No. 2 size peas are peas which will pass through a screen of 10/32 inch mesh, but not through a screen of 9/32 inch mesh. No. 3 size peas are peas which will pass through a screen of 11/32 inch mesh, but not through a screen of 10/32 inch mesh. No. 4 size peas are peas which will pass through a screen of 12/32 inch mesh, but not through a screen of 11/32 inch mesh. No. 5 size peas are peas which will pass through a screen of 13/32 inch mesh, but not through a screen of 12/32 inch mesh. No. 6 size peas are peas which fail to pass through a screen of 13/32 inch mesh.

A reasonable tolerance is permissible within the size to allow for slight and unavoidable increase in size due to processing.

If the peas are declared to be ungraded for size, the rating for this factor shall be based on uniformity of color and trueness to type, and cognizance shall not be taken of uniformity in size.

(1) When the peas are uniform in size and color and possess true type characteristics, they may be rated 9 to 10 points.

(2) When slightly lacking in such uniformity, 6 to 8 points may be credited.

(3) When irregular in size and/or variable in color, with slight admixture of types, 3 to 5 points are justified.

(4) When markedly irregular in size or if off-color, or if admixture of types is readily apparent, 1 to 2 points may be given.

IV. *Flavor of Peas and Liquor.*

The quality of flavor of the peas and the liquor surrounding the peas shall be classified from the standpoint of palatability and aroma of the type.

(1) When the peas possess a highly pleasing, fresh, young-pea flavor and aroma a credit within the range of 22 to 25 points may be allowed.

(2) When the peas possess a fresh pea flavor, from 19 to 21 points may be credited.

(3) When the peas possess a good pea flavor, 16 to 18 points may be allowed.

(4) When peas and/or liquor possess an "off" flavor, 1 to 15 points may be allowed.

V. *Tenderness.*

(1) Peas to merit a rating in the highest group, 31-35 points, must be very young and very tender.

(2) When the peas are less tender than those of the first group, a rating in the range of 28 to 30 points may be given.

(3) When the peas have somewhat tough skins, are firm, mealy or starchy, but are not hard, 25 to 27 points may be given.

(4) When the peas are hard, exceptionally mealy, starchy or dry, 1 to 24 points may be given.

SCORE SHEET FOR CANNED PEAS

Lot number	
Can marks	
Can size	
Sifting	
Variety	
I. CLEARNESS OF LIQUOR. (Max. Score 15)	Practically clear, with not more than slight cloudiness 14-15 Only small amount of visible sediment. 11-13 Rolly, with accumulation of sediment readily noticeable, or slightly off color 8-10 Badly clouded with considerable sediment or badly off color 1-7
II. FREEDOM FROM DEFICIENCIES. (Max. Score 15)	Practically free from foreign material and from peas broken in two, skins and discolored peas 14-15 Reasonably free from above defects.. 11-13 Defects prominent 8-10 Defects decidedly prominent 1-7
III. UNIFORMITY OF SIZE, COLOR AND TYPE. (Max. Score 10)	Uniform in size and color and true to type 9-10 Slightly lacking in uniformity and in trueness to type 6-8 Irregular in size and/or variable in color with slight admixture of types 3-5 Markedly irregular in size or off color or readily apparent admixture of types 1-2
IV. FLAVOR. (Max. Score 25)	Highly pleasing, fresh young pea flavor and aroma 22-25 Fresh pea flavor 19-21 Good pea flavor 16-18 "Off" flavor 1-15
V. TENDERNESS. (Max. Score 35)	Very young, very tender peas 31-35 Less tender than above 28-30 Skins somewhat tough, peas firm, mealy or starchy 25-27 Peas hard, exceptionally mealy, starchy or dry 1-24
Scored by Date	

Navy to Buy Peaches and Spinach

The Navy Department is asking for bids on 260,000 pounds of canned peaches (schedule 8417) to be opened February 21, and on 700,000 pounds of canned spinach (schedule 8430) to be opened March 27. Copies of the schedules on which to submit bids may be obtained from the Bureau of Supplies and Accounts, Navy Department, Washington, D. C.

Canadian Canning in 1926

The output of the Canadian canning industry in 1926 was valued at \$13,019,755, a slight decrease from the previous year, according to the Canadian Department of Trade and Commerce.

The pack in 1926 consisted of 837,405 cases of fruits, 4,926,727 cases of vegetables, 37,761,545 pounds of jams, 2,469,903 pounds of jellies, and 7,571,673 pounds of marmalades. In 1926 there was a marked increase in the pack of cherries, plums, strawberries, and baked beans.

Car Loadings

Loadings of revenue freight for the week ended January 28 totaled 902,832 cars, an increase of 18,737 cars over the preceding week but a decrease of 41,047 cars under the same week in 1927.

Hawaiian Pineapple Pack

The pack of pineapple in Hawaii for the year 1927 is reported by the Association of Hawaiian Pineapple Cannery to have been 8,879,252 cases.

Edible Vegetable Concentrates in England

Vegetable concentrates are the latest development in food, and after several years of experiment a company is proposed in order to place these new extracts on the London market, according to a report from the American Consulate General at London.

The idea is to provide the public with 2-ounce, 4-ounce, 8-ounce and 1-pound pots of vegetable extract for culinary and other uses in the same way that various meat extracts are now presented.

Celery, onions, carrots, carrot tops, sugar beet tops, lettuces, watercress, potatoes, spinach and cabbages are all to be concentrated in such a way that the household or hotel cook may use them for soups, in flavoring, and in many other ways.

Export Surplus of Canned Fruits in Australia

According to a cable from the American Trade Commissioner Squire at Sydney, Australia, early trade estimates believe there will be an export surplus of canned peaches, apricots, and pears to the amount of 350,000 cases. A bounty of 1 shilling 6 pence (approximately 36 cents) per case is applicable to peaches and apricots.

Estimate on Asparagus Acreage

Preliminary estimates of the commercial acreage of asparagus to be harvested in 1928 have been issued by the Bureau of Agricultural Economics. This estimate states that there are

49,300 acres in the Delta district of California for canning, as compared with 48,300 acres in 1927 and 46,300 in 1926. The acreage for table stock only in California is stated to be 10,080. The total acreage for both early and late asparagus in all other states is 33,550 acres.

Warehouse Statistics to be Collected

The Census Bureau is collecting for the first time statistics on the operations of merchandise warehousing which, when published, will show what proportion of occupiable space in public warehouses is actually rented and the value of goods passing into and out of the merchandise warehouses. This information is being gathered in cooperation with the American Warehouses Men's Association and local associations, over five hundred warehouses having already agreed to report their data each month.

Bulletin Issued on State Laws Affecting Working Women

The Women's Bureau of the United States Department of Labor has issued a new bulletin, "State Laws Affecting Working Women," which is a revision of former studies and brings the data up to August 1, 1927. The publication includes a classified index of all existing laws and charts of their principal provisions under such groups as minimum wage, length of the working day and week, night work, and home work.

"Grape" Forbidden on Imitation Juices

The words "grape" or "grape squeeze" are not to be used to describe a compound or concentrate offered for sale for use in the manufacture of beverages when such concentrate or compound is not derived from grape juice or grapes, the Federal Trade Commission has ruled in an order just issued.

Corn Sugar Bill Introduced in Senate and House

Senator Capper of Kansas and Representative Cole of Iowa have recently introduced in the Senate and House respectively, bills (S. 2806 and H. R. 10022) which would amend the Food and Drugs Act, so as permit the use of dextrose, a sugar manufactured from corn, and levulose, a sugar manufactured from jerusalem artichoke, in the manufacture or preparation of food products, except honey, without the declaration of the use of such sugars on the label.